



FERMENT LAB STRASBOURG ZINE III

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Ferment Lab Zine series contain overall 5 parts:

- I Ferment Lab introduction & overview
- II Ferment Lab workshops, pop-up space, and multipliers
- III Krütt Trepple Dance Party
- IV Personal experiments in art-science
- V Strasbourg Laboratoire de Demain exhibition & Reflections

The content of all zines was produced by Agnieszka Pokrywka, Andrew Gryf Paterson and Nathalie Aubret during Pixelache's artistic residency during 2017 at Le Shadok, digital-maker culture centre in Strasbourg, France. Zine 'Part 2' especially includes the work and media of workshop participants and collaborators. All parts were prepared for the different 'atlas' phases of the 'Strasbourg: Laboratoire de Demain' exhibition (10 October 2017- 21 January 2018) in the same location.

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All drawings and pictures in this zine are made by Agnieszka Pokrywka, unless indicated differently.



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#FERMENTLAB #STRASBOURG

Archive.org
<https://archive.org/details/@fermentlab-pixelache>

Shadok
www.shadok.strasbourg.eu/projets/ferment-lab/

Facebook
www.facebook.com/groups/fermentlab.strasbourg/

Pixelache
www.pixelache.ac/projects/ferment-lab



photo by Andrew Paterson



photo by Andrew Paterson

CHOUCROUTE GRATUIT

Give-away text

v.1

Ferment Lab group made approximately 100kg of Choucroute during Shadok's 2nd anniversary party. It is now ready in 3 ingredient combinations: Pure, or carrot-included, tumeric-included, or Choucroute spices. Come and take what you want. Free give away! Tell others! Plastic ziplock bags provided to take away what you want. Ferment Lab takes no responsibility for what happens except that we seek no food waste.

v.2

Meanwhile at Shadok... We have 100 kilos of Sauerkraut #FermentLab #Strasbourg. It is now ready, in 3 ingredient combinations: NATURE - CARROTS - CURCUMA - SPICES IN CHOUCROUTE. Even if it is good, we don't have permission to give it away to taste it. We offer you some alternative suggestions:

1. Rub it on a carpet, let it dry, and clean up: Brightens up colours!
2. Put it on your skin for an invigorating mask!
3. Dry it, and use it to fill an old stuffed toy
4. And think, what could do with it?
5. Take what you want, for free!



photo by Andrew Paterson

NATURE

CAROTTES

CURCUMA

EPICES
A CHOUCROUTE

KRÜTT TREPPLE DANCE PARTY

This event was our contribution to the Shadok 2nd anniversary event on the weekend 22-23rd April 2017. The idea emerged from the earlier workshop 'How to Make Ferment Lab?'. We wished to make a fun event that connected to local collective maker tradition of ferments. The Alsatian (but also other locations of agricultural heritage) tradition of crunching cabbage with the feet to make larger batches of Choucroute/Sauerkraut. We made about 100kg. The problem then was what to do with it.

Type: dance party during 2nd Anniv. of Shadok
Date and time: 23.04.2017, 11-16
Venue: FabCafé terrace at Le Shadok
Fee: Free

Cet évènement fut notre contribution à l'anniversaire des 2 ans du Shadok, le week-end du 22 au 23 avril 2017. Cette idée émergea du workshop "Comment faire un ferment lab ?". Nous voulions faire un événement amusant autour de la tradition collective et locale des ferments. La tradition alsacienne (mais aussi d'autres endroits à fort héritage de l'agriculture) d'écraser le chou avec les pieds pour faire de plus grandes quantités de Choucroute/Sauerkraut. Nous en avons fait environ 100 kilos. Le problème était ensuite quoi faire avec.



photo by Andrew Paterson



INVITATION

This Shadok 2nd anniversary dance party event by Andrew Gryf Paterson and Agnieszka Pokrywka takes the communal traditions of preparing cabbage for mass-fermentation into the contemporary age for the young and old who like dancing to swing and a beat! Reserve your tub (cuve) in advance to dance with friends, or mash-up together and potentially make new ones! Choucroute is a byproduct of the party.



WHAT IS NEEDED TO PUT TOGETHER KRÜTT TREPPLE DANCE PARTY?

Dancing tubs

- 4 x Children's paddling-piscine (Ø 120-150cm)
- 4 x 25L containers
- 7 x Medium-size towels (to dry dancer's feet)
- 3 x plastic washing basins (to wash dancer's feet)
- 5L (or bigger) container/bottle for water
- 3 x large transparent plastic containers (10-30L)
- 50 x glass jars (2nd hand or recycled ideally) for individuals to take home their ferments or exhibit it in the Ferment Lab space
- projector (for workshop 2)

Cabbage-cutting equipment

- 3 hand-cut choucroute wooden slicing devices

Consumables

- 100 kg cabbage
- 5 liters of cheap wine (we got the rose one but white one is preferred)

Music

- Preferably life orchestra but we were dancing to the music played by the DJ at FabCafé.



photo by Andrew Paterson



photo by Andrew Paterson



